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TITLE: PRODUCTION OF BATTER MIX FOR FRIED FOOD

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INVENTOR-INFORMATION:

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ABSTRACT:

PROBLEM TO BE SOLVED: To produce the subject product having a high water addition ratio, a stabilized viscosity with time, readily improving the texture and responsive to a microwave oven by formulating a wheat flour with a specific component.

SOLUTION: This batter mix for fried foods is produced by formulating (A) a wheat flour with (B) a hydrolyzed wheat gluten, (C) each pregelatinized starch of wheat starch, potato starch, rice starch, tapioca starch, corn starch or waxy corn starch or a mixture thereof, (D) dextrin, (E) glucomannan and (F) an alkaline coagulant comprising calcium hydroxide, potassium hydroxide, sodium carbonate, eggshell calcined calcium, shell calcined calcium or a mixture thereof. A batter liquid prepared so as to provide 90-120 wt.% of water addition ratio and pH 8.5-11 as the batter liquid based on 10 wt.% of the objective product is capable of readily selecting the sticking ratio of the batter liquid and bread crumb and the resultant fried food with a high water content using the batter liquid is excellent in heat and freezing resistances without causing the peeling or bursting of the coating when fried in an oil.

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